



SALSA #13

(1999 LANTDIV Salsa Competition—3rd Place)



Ingredients

1 Purple (Red) Onion, 1/16" to
1/8", diced
4 Limes
3 Habanero Chiles, cored,
seeded and finely chopped
1 Cayenne Chile, cored, seeded and
finely chopped

2 Anaheim Chiles, cored, seeded and finely chopped
1/2 Red Bell Pepper, cored, seeded and finely chopped
7 Roma Tomatoes, 1/8" diced
1/4 cup Cilantro, finely chopped
1 tsp. ground Cumin
1 tsp Garlic Salt

Wear appropriate kitchen gloves before handling the ingredients.

Squeeze limes and pour juice into a large non-metallic bowl. Add the onions, Habanero chiles, Cayenne chile, cilantro, cumin and garlic salt. Mix well and let stand for 30 minutes. Add the Anaheim chiles, red bell peppers and tomatoes. Mix thoroughly.

